

RETSINA
TRADITIONAL APPELLATION

REZINE

DRY WHITE WINE

gold

REZINE GOLD
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GRAPE VARIETY:
SAVVATIANO



WINEMAKING:

In stainless steel tanks with selected yeasts. After fermentation, clarification and filtration follow. Finally, 3 months of maturation, then stabilization and bottling.



TASTE CHARACTERISTICS:

On the palate, the taste is vibrant yet velvety, offering an unparalleled experience. Rezine Gold is the epitome of refined enjoyment, delivering to wine lovers a modern, refreshed approach to retsina.



PAIRS WITH:

Salads, traditional Greek appetizers, and light cooked dishes.



SERVING TEMPERATURE:

7-10 °C



REGION

Asopia Tanagra



BOTTLE

750 mL



DATE OF HARVESTING

Early September



MATURING

3 months

ALCOHOL	TOTAL ACIDITY	pH	REDUCING SUGARS
12 %Vol	5.4 gr/l (expressed in Tartaric acid)	3.39	2.7 gr/l



*That for the production of this wine we are not using any milk , egg products or other animal byproducts.

**This wine does not contain any GMO (Genetically Modified Organisms), part of GMO or ingredients coming from GMO. (EU 1829/2003 AND 1830/2003)